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Your best advocate when buying or selling a home

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Mother Nature brings stormy skies one day and sunny days the next. Just like the weather, you can count on changes in home values. Give me a call and I'll tell you what your home is worth and the real estate market forecast for Buyers and Sellers.



Some people don't realize the many benefits of a Home Protection Plan. However, as an experienced Real Estate Professional, I would like to point out how a quality Home Protection Plan can benefit you, whether you are buying or selling a home. A good Plan ensures the repair or replacement of covered home systems and appliances that fail due to normal use. For Sellers, this provides added value to your home when it is on the market. For Buyers, this means peace of mind and confidence in the purchase of your new home. I recommend to all my clients that a Home Protection Plan be included in their home transaction, and the company I trust to provide the best service and coverage is Old Republic Home Protection. Call me today for more information about how this valuable service can be put to work for you.

Now anyone who is buying or selling real estate? Please pass my name on to friends, family, and co-workers so that I can use my skills, knowledge, and background in the real estate industry to help them with their sale or purchase.



Health & Safety

Cold Weather Survival Tips for Your Home

You never know which part of the country is going to experience a spell of cold weather. Fluctuating temperatures and winter storms can inflict considerable damage on homes. Here are some tips for helping your property survive the winter season safe and sound.

- Make sure hoses are disconnected from outside faucets.
- Closely watch fireplaces, wood stoves and electric heaters when in use and make sure they are working properly.
- Remember to close the flue in your fireplace when not in use.
- To prevent pipes in the walls from freezing, keep the house heated to a minimum of 65°F.
- Open hot and cold water faucets just enough to drip slowly and move water through the pipes to prevent freezing.
- Know where the main water shutoff valve is located and learn how it works.
- Keep gutters free of leaves and debris so that water can freely flow.
- If the garage is attached to the house, close all the doors to hold the heat in the house.
- Watch for dead, damaged, or dangerous branches that could break and fall because of ice, snow, or wind.
- If you're going to be away from your home for an extended period of time, have the water system drained by a professional to keep pipes from freezing. Or ask a neighbor to check the house regularly and run water through the pipes.

Helpful Hints

Drip Pans Are More than Just a Pretty Face

Drip pans and bowls do far more than enhance your range's appearance. They make it easier to clean up drips and spills; they help to radiate heat back to the cooking pot or pan; and they protect you from accidentally touching internal components. Never cover the drip pan with aluminum foil. Electric ranges have been known to short out from the foil touching a circuit or covering the oven vent. To prevent fires igniting from spilled food, clean drip pans with a nonabrasive cleanser. Stay safe, minimize risk, reduce energy waste, and increase the efficiency of your range by regularly replacing your drip pans and bowls or by using foil inserts that are specifically designed for your range.





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Savor the Flavor

Basil Chicken Saltimbocca with Wine

- 6 boneless, skinless chicken breast halves
- 6 thin slices cooked ham
- 6 thin slices Swiss cheese
- 1 med. tomato, peeled, seeded, and finely chopped
- 2 T. fresh basil, finely chopped
- 1/3 c. fine dry bread crumbs
- 2 T. grated Parmesan cheese
- 1/4 t. ground black pepper
- 1/4 c. butter, melted
- 1/2 c. dry white wine

Preheat oven to 350°F. Lightly butter a 9x13 inch shallow baking dish. One at a time, place chicken breast between two pieces of plastic wrap. Working from the center to the edges, pound lightly with a meat mallet, forming a rectangle about 1/8 inch thick. Place a ham slice and a cheese slice on each cutlet, trimming to fit within 1/4 inch of the edges. Top with some chopped tomato and sprinkle with a pinch of basil. Roll up jellyroll style, pressing to seal ends. Combine breadcrumbs, cheese, and pepper. Melt butter. Dip chicken roll into butter and then into crumbs. Place in baking dish. Bake for 35 to 40 minutes uncovered. About halfway through cooking time, add the white wine to the bottom of the dish. Serves 6.

Household Tips

Sweeten Up Your Stinky Dog

What do you do about that “wet dog” smell? Keep a supply of dryer softener sheets by the door and when your pooch comes in dripping, rub him/her down and they’ll smell fresh as a daisy! If the smell calls for a bath, place a rubber mat in your tub so that your dog won’t slip. Next, cover the drain with a piece of screen or a tea strainer to prevent your pipes from clogging. Use warm (not cold or hot) water. Brush your pet’s coat well before washing. Add a bit of baby oil or cream rinse to tangles and work them out with your fingers. For the rinse water, add a couple tablespoons of lemon juice, vinegar, or baking soda. It will get rid of the stinky smell, cut the soap scum, and leave your dog’s coat soft and shiny. Make sure to have plenty of old towels on hand for drying!



What works for people, works for dogs. For bad breath, try mixing in some chopped parsley with your dog’s food once a day. Plaque is often the cause of bad breath. Be sure to brush your pet’s teeth or consider having them cleaned by your veterinarian.

Brain Teasers

Wonderful World of Bread



1. What country is famous for its potato bread?
 - A. United States
 - B. Scotland
 - C. Ireland
 - D. Soviet Union
2. In what part of England do they make saffron bread?
 - A. Cornwall
 - B. Yorkshire
 - C. London
 - D. Wellington
3. In which country did pumpernickel originate?
 - A. Germany
 - B. Finland
 - C. Japan
 - D. Hungary
4. In Northern Europe, rye bread is often flavored with what seed?
 - A. Anise
 - B. Dill
 - C. Sesame
 - D. Caraway
5. In France, what is a baton?
 - A. Bag for carrying baguettes
 - B. Croissant
 - C. Hamburger bun
 - D. Long, thin stick-like loaf

ANSWERS: 1-C; 2-A; 3-A; 4-D; 5-D